

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/26/2015 **Business ID:** 44716FE
Business: HEN HOUSE #24

11721 ROE AVE
LEAWOOD, KS 66206

Inspection: 31002518
Store ID:
Phone: 9133380600
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/26/15	07:37 AM	09:25 AM	1:48	0:20	2:08	0	
Total:			1:48	0:20	2:08	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff ☐

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

..

Employee Health

2. Management awareness; policy present.

Y N O A C R

..

3. Proper use of reporting, restriction and exclusion.

..

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	
	5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands			Y	N	O	A	C	R
	6. Hands clean and properly washed.	
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	
	8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
Fail Notes	5-205.11(B) Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [A tray with unbaked bread was stored on the handsink in the bakery area. COS, tray of unbaked bread removed.]							
Approved Source			Y	N	O	A	C	R
	9. Food obtained from approved source.	
	10. Food received at proper temperature.	
	11. Food in good condition, safe and unadulterated.		..	p	p	..
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [An opened package of deli turkey meat was not maked with an open package date or sell by date. PIC did not know when it was opened. COS, discarded.]							
	12. Required records available: shellstock tags, parasite destruction.	
Protection from Contamination			Y	N	O	A	C	R
	13. Food separated and protected.		..	p	p	p
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Package of raw bacon were touching packages of fully cooked sausage. COS, raw bacon removed.]							
	3-302.11(A)(2) P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas [Boxes of raw chicken was stored on top of raw beef in the walk in cooler. COS, raw chicken removed.]							
	14. Food-contact surfaces: cleaned and sanitized.		..	p	p	p
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Old date marking stickers were on plastic food storage containers that were stored as clean. COS, plastic food storage containers removed for cleaning.]							
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	17. Proper reheating procedures for hot holding.	
	18. Proper cooling time and temperatures.	
	19. Proper hot holding temperatures.	
	20. Proper cold holding temperatures.	
	21. Proper date marking and disposition.		..	p	p	p
<i>Fail Notes</i>	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[Repackaged fully cooked pancetta bacon had a sell by or discard date of 5/20/15. Repackaged fully cooked prosciutto had a sell by or discard date of 5/15/15. COS, items discarded.]</i></p>						
	22. Time as a public health control: procedures and record.	
Consumer Advisory			Y	N	O	A	C	R
	23. Consumer advisory provided for raw or undercooked foods.	
Highly Susceptible Populations			Y	N	O	A	C	R
	24. Pasteurized foods used; prohibited foods not offered.	
Chemical			Y	N	O	A	C	R
	25. Food additives: approved and properly used.	
	26. Toxic substances properly identified, stored and used.		..	p	p	p
<i>Fail Notes</i>	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[A spray bottle with blue liquid was stored under a cashier register without a common name on the working container. COS, chemical was labeled glass cleaner.]</i></p>						
	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[A bottle of hand sanitizer was stored next to a box of single-sheet food tissue on a prep table. A can of glass cleaner was stored next to single-serve food wax sheets that was stored on top of reach in cooler display case. COS, chemical removed.]</i></p>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical

Y N O A C R

Fail Notes 7-201.11(B) P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.
[A can of glass cleaner was stored on top of reach in cooler display case. The reach in cooler had ready to eat food in it. COS, chemical removed.]

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. .

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. .

29. Water and ice from approved source.

.. .. .

30. Variance obtained for specialized processing methods.

.. .. .

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

.. .. .

32. Plant food properly cooked for hot holding.

.. .. .

33. Approved thawing methods used.

.. .. .

34. Thermometers provided and accurate.

.. .. .

Food Identification

Y N O A C R

35. Food properly labeled; original container.

.. .. .

Prevention of Food Contamination

Y N O A C R

36. Insects, rodents and animals not present.

p

37. Contamination prevented during food preparation, storage and display.

.. .. .

38. Personal cleanliness.

.. .. .

39. Wiping cloths: properly used and stored.

.. .. .

40. Washing fruits and vegetables.

.. .. .

Proper Use of Utensils

Y N O A C R

41. In-use utensils: properly stored.

.. .. .

42. Utensils, equipment and linens: properly stored, dried and handled.

.. .. .

43. Single-use and single-service articles: properly used.

.. .. .

44. Gloves used properly.

.. .. .

Utensils, Equipment and Vending

Y N O A C R

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items

.. .. .

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items

.. .. .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending

Y N O A C R

46. Warewashing facilities: installed, maintained, and used; test strips.

..

47. Non-food contact surfaces clean.

..

Physical Facilities

Y N O A C R

48. Hot and cold water available; adequate pressure.

..

49. Plumbing installed; proper backflow devices.

.. p

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The sprayer next to the warewash machine leaks water.]*

50. Sewage and waste water properly disposed.

..

51. Toilet facilities: properly constructed, supplied and cleaned.

..

52. Garbage and refuse properly disposed; facilities maintained.

..

53. Physical facilities installed, maintained and clean.

..

54. Adequate ventilation and lighting; designated areas used.

..

Administrative/Other

Y N O A C R

55. Other violations

..

EDUCATIONAL MATERIALS

The following educational materials were provided ..

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/26/2015 **Business ID:** 44716FE
Business: HEN HOUSE #24

11721 ROE AVE
LEAWOOD, KS 66206

Inspection: 31002518
Store ID:
Phone: 9133380600
Inspector: KDA31
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/26/15	07:37 AM	09:25 AM	1:48	0:20	2:08	0	
Total:			1:48	0:20	2:08	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Pancetta bacon Qty 1 Units lbs Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Embargo Hold Tag # N/A

2. Product proscuitto Qty Units Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product deli turkey Qty Units Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/26/2015 **Business ID:** 44716FE
Business: HEN HOUSE #24

11721 ROE AVE
LEAWOOD, KS 66206

Inspection: 31002518
Store ID:
Phone: 9133380600
Inspector: KDA31
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/26/15	07:37 AM	09:25 AM	1:48	0:20	2:08	0	
Total:			1:48	0:20	2:08	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

Follow up Scheduled 06/05/15

Inspection Report Number 31002518

Inspection Report Date 05/26/15

Establishment Name HEN HOUSE #24

Physical Address 11721 ROE AVE City LEAWOOD

Zip 66206

Additional Notes
and Instructions

The follow up inspection will be determined the district office.